

Osteria dell'Enoteca

“Sotto nel cortile” by **DAVIDE PALLUDA**

Lunch 12:30 – 13.30 and dinner 19:30 - 21:30

Mixed antipasti on the blackboard 18 euro

COLD DISHES

“Vitello tonnato” 12 euro

Beef tartare minced with a knife 12 euro

HOT DISHES

Poached egg, Jerusalem artichoke and fondue 12 euro

Creamy Cod fish croquettes and red onion marinated in sweet and sour 12 euro

Porcini mushrooms ravioli, thyme butter 12 euro

Tajarin with sausage ragù sauce 12 euro

Pumpkin ravioli with hazelnut butter 12 euro

Stewed octopus, potato cream, candied lemon 18 euro

Seared pork belly, honey, apples and onions 18 euro

Braised Fassona cheek 18 euro

Piedmont cheeses with marmalade or honey
little 10 euro
big 14 euro

DESERTS

Like a tiramisu 9 euro

Panna cotta mousse, hazelnut ice cream and salted caramel 9 euro

Apple pie, Calvados sauce and cream ice cream 9 euro

Italian peanut ice cream, crunchy almond and salted caramel 9 euro

Sorbet and ice-cream 7 euro

Coffee 2 euro

Bread and water 3 euro

Menu of the day from the board 35 euro